

162 Berliner Weisse med ingefa

Berliner Weisse (12 E)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 27,37 L
Boil Time: 40 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 13 Jan 2024
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 79,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
10,00 ml	Lactic Acid (Mash)	Water Agent	1	-	-
0,15 kg	Rice Hulls (0,0 EBC)	Adjunct	2	3,4 %	0,15 L
2,00 kg	Pilsner Malt (3,0 EBC)	Grain	3	46,0 %	1,30 L
2,00 kg	Wheat Malt, Ger (3,9 EBC)	Grain	4	46,0 %	1,30 L
0,20 kg	Spraymalt DME - Extra Light [Boil] [Boil for 30 min](4,...	Dry Extract	5	4,6 %	0,13 L
22,00 g	Tettnang [1,70 %] - Boil 20,0 min	Hop	6	2,8 IBUs	-
28,00 g	Perle [7,80 %] - Boil 15,0 min	Hop	7	13,2 IBUs	-
400,00 g	Ginger Root (Boil 10,0 mins)	Herb	8	-	-
1,0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,047 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 4,4 %
Bitterness: 15,9 IBUs
Est Color: 5,9 EBC

Measured Original Gravity: 1,044 SG
Measured Final Gravity: 1,014 SG
Actual Alcohol by Vol: 3,9 %
Calories: 413,6 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 9,53 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,73
Measured Mash PH: 0,00

Total Grain Weight: 4,35 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22,00 L of water at 70,2 C	67,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 9,53 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g Table Sugar
Carbonation (from Meas Vol): Bottle with 90,99 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Kogt i 10 minutter inden syring.

Vi glemte at måle OG. Estimat 1044.

20L syrnnet med 3 håndfulde pilsner malt i en humlesok ved 35 grader i 3 dage.

Sparge 5L

16/1:

OG efter syring 1038. Tilsat 200g spraymalt.

Urt var ikke så sur

4 g sort peber kværnet og kogt i 10 minutter. (+ ingefæren)

Ca. 20L (måske mindre) i plasttank med grønt låg sat i fermentator ved 19 grader.

Gær direkte i da tank var ½ fuld.

OG 1044 efter kogning og spraymalt.

11/2 2024:

6g sukker/L

34 x 0,5L flasker

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